

## Mint Idli



### Ingredients:

Idlis – 6, cut into small pieces  
Mint Leaves – 1 cup  
Coriander Leaves – 1 cup  
Green Chillies – 2  
Tomatoes – 2  
Onions – 2, finely chopped  
Cinnamon – a small stick  
Saunf – little  
Bay Leaf – 1  
Salt as per taste  
Oil as required

### Method:

1. Heat a pan over medium flame.
2. Stir-fry the tomatoes, green chillies, mint leaves and coriander leaves.
3. Remove and cool.
4. Then grind to a smooth paste.
5. Add 1 tsp oil to the pan.
6. Fry the cinnamon, saunf and bay leaf for 30 seconds.
7. Add onions and saute well.
8. Add the ground paste and salt.
9. Stir well and add the chopped idlis.
10. Stir-fry for a minute and remove.
11. Serve.